



CASALOALTO
BODEGA Y VIÑEDOS

ROCHA

Vintage: 2020

Type of grape: 100% Garnacha

Aging: 10 months in concrete tank and “foudres” of 5.000 liters

Alcohol: 14

pH/acidity: 3,58 / 4,67

Residual sugar: 0,56 g/L

SO2 total: 56 mg/L

Bottling date: January 2022

Production: 9.000 bottles

Organic Farming



Rocha is our wine from the plots of Garnacha in Finca Casa lo alto state in the village of Venta del Moro, which comes from calcareous clay soil, not very deep and poor in organic matter.

This wine comes from a plot of 8 Hectares planted in 1980. Where the vines are formed in free-standing bush way.

In the soil management, we revitalize the soil with organic amendments, and avoid the use of chemicaly synthesised products, in order to have a living soil that expresses the characteristics of the terroir.

This year the climate was rainy an fresh, delaying the harvest. The grapes are harvested at mid september and they are covered with a different percentages of whole bunches and the rest was destemmed without squeezing. Spontaneous fermentation was hold with autochthonous yeasts. After pressing it was transferred to concrete and “foudres” where the malolactic fermentation ends, the wine is aged 10 months with its lees.

Bottled without clarification and filtered through 5 microns

